

# News Notes and Gossip of the Day In the Smart Set of Washington

Items of Interest and Importance of Past, Present, and Future Among Official and Fashionable Folk.

In celebration of the 105th anniversary of the independence of Argentina, the Argentine Ambassador and Madame Naon will give a brilliant reception this afternoon from 5 to 7 o'clock at the embassy in New Hampshire avenue. Their guests will include their colleagues of the Diplomatic Corps, members of the official set, the Pan-American delegation in Washington for the financial conference, and the most distinguished element of resident society. The Ambassador and Madame Naon will receive together, and the house, which is perfectly arranged for entertaining, will be given with palms, ferns and quantities of flowers, with the Argentine colors given honored prominence.

The marriage of Miss Genevieve Clark, daughter of Speaker and Mrs. Champ Clark, to James M. Thomson, of New Orleans, which will take place on June 30 at "Honeyhuck," the Clark's home in Bowling Green, Mo., will have a charming out-of-door setting, as the ceremony will be performed in the garden at 4 o'clock in the afternoon.

Miss Clark has made some changes in her plans and will have eight bridesmaids and a maid of honor instead of a single attendant as was originally intended. Mr. Thomson's two sisters, Miss Imogene Thomson and Miss Dorothy Thomson will be in the wedding party and among the other attendants will be Miss Anne Bennett and Miss Susan Bennett, daughters of Mrs. Clark's brother, Jael Bennett, of Kansas City; Miss Murray Sanderson, of Bowling Green, and the Misses Roberts, of Alexandria, who were school mates of Miss Clark at the Friends' School.

Mr. Gen. and Mrs. George Barnett will be hosts at a garden party at the commandant's house, Marine Barracks, June 8, at 5 o'clock, in compliment to Rear Admiral and Mrs. William S. Benson. General and Mrs. Barnett will go to Annapolis this week for the alumni dinner at the Naval Academy and on June 10, will be the guests of Major and Mrs. Robert H. Dunlap, U. S. M. C., and Col. Eli Kelly Cole, commandant of the Marine Barracks at Annapolis, and Mrs. Cole. Mrs. Barnett expects to leave Washington about the middle of June for her country home in Virginia, "Wakelief Manor."

The President of George Washington University and Mrs. Charles H. Stockton have issued cards for a reception at the Washington Club, June 2, from 3 to 7 o'clock, in honor of the graduating class of the university.

Mrs. Stanton Norman is entertaining at bridge this afternoon.

Mrs. William F. Dennis is entertaining thirty guests at bridge this afternoon in compliment to her sister, Mrs. L. D. Cardwell, of Kentucky, and Mrs. James Howison, of Virginia, who are her guests. Mrs. Edward W. Eberle and Mrs. Charles L. Riker will do the honors at the tea table.

Mr. and Mrs. Dennis, with their son-in-law and daughter, Mr. and Mrs. Eberle, expect to leave Washington at the last of June to spend the summer at their country home in Kentucky and at the seashore.

Mr. and Mrs. Walter Wilcox were hosts at a luncheon yesterday in the Rose Room at the Shoreham.

Mrs. Wooten, wife of Col. William P. Wooten, commandant of the Washington Barracks, will entertain at a luncheon followed by bridge, Friday afternoon.

Mrs. Tomb, wife of Lieutenant Commander J. H. Tomb, U. S. N., will be hostess at a luncheon on Friday afternoon.

Mrs. Gordon Jones will entertain at bridge Thursday.

Miss Madge Stokes, whose marriage to King Stone will take place on the evening of June 2, will be the guest at a luncheon which Mrs. William Burr Harrison will give Friday afternoon at her residence in P street.

Mrs. J. H. Oliver, wife of Captain Oliver, U. S. N., entertained sixteen ladies at luncheon today at the Army and Navy Club. Among the guests were Mrs. William S. Benson, Mrs. C. J. Badger, Mrs. John J. Knapp, Mrs. Victor Blue, Mrs. C. F. Glenn, Mrs. Logan Waller Page, Mrs. Carlo Brittain, Mrs. C. L. Hussey, Mrs. John Hood, Mrs. Edward W. Eberle, Mrs. A. J. Hepburn, Mrs. J. A. Chase, Mrs. W. C. Braisted, Mrs. D. W. Taylor, and Mrs. R. H. Jackson.

Secretary Bryan was host at a luncheon today at his home in Calumet place. His guests included the ambassador from Chile, the ambassador from Argentina, the delegates to the Pan-American

financial congress from Argentina, Brazil, Bolivia, Chile, Colombia, Cuba, Costa Rica, the Dominican Republic, and Ecuador, the Secretary of the Navy, the Secretary of the Interior, the Secretary of Commerce, and the Secretary of Labor, Andrew Peters, Robert Lansing, William Phillips, John Barrett, and Dr. Rowe.

More than 800 guests attended the reception last evening at the Pan-American Union Building, with the Secretary of State and the Secretary of the Treasury as hosts, which inaugurated the week's entertaining for the delegates to the Pan-American financial congress. The reception was held in the hall of the Americas, which was decorated with flags of all the American and many varieties of flowers. The Marine Band played throughout the evening and after the formalities of the reception there was dancing. A buffet supper was served on the lower floor of the building and a number of small tables were placed on the terrace overlooking the reflecting garden, which was attractively illuminated. Receiving with the Secretary and Mrs. Bryan and the Secretary of the Treasury were all the Cabinet officers now in Washington and their wives. The guests included the South and Central American diplomatic high officials of this government, members of the Senate and House of Representatives now in Washington, members of the Federal Reserve Board, of the Federal Trade Commission, and of the Supreme Court of the District.

Miss Margaret Perin will be one of the bridesmaids at the wedding of Miss Hope Norman and Elliot C. Bacon, son of Mr. and Mrs. Robert Bacon, June 5, at noon, in St. Peter's Church, Beverly, Mass. The other attendants will be Miss Ruth Gaston, Miss Phyllis Sears, Miss Jane Stanton, Miss Margaret Perin, Miss Olivia Ames, and Miss Elaine Dwyer. Mr. Bacon will have his brother, Robert L. Bacon, for his best man, and W. C. Morgan, Jr., of Bacon, Roger Amory, George Peabody Gardner, Jr., T. S. Blumer, Gilbert Mathews, S. Sargent, Frederick Foster, J. E. Thayer, Jr., and John Chapin for ushers.

The Jewish Foster Home will hold its annual meeting this evening in the vestry of the Eighth Street Temple. The public is invited.

"Columbia Triumphant in Peace," a musical patriotic ode, by Heinrich Hammer, with lyrics by Theodore Henckles, which will be given this evening at the Helmsco Theater, is expected to be one of the most interesting events of the spring season. Helen Donohoe De Vo, a Washington singer, and David Bisham, the noted baritone, will be soloists, and the Washington Symphony Orchestra will furnish the music. Society is taking a keen interest in the success of the event, and many prominent people will occupy the boxes and entertain guests. Mrs. La Salle Pickett will have with her Mrs. Pickett Stokes, whose marriage to King Stone will be an early June event; Mr. and Mrs. Wood and Carmine Fabrizio, the violinist.

Other entertaining box parties will be Mrs. Christian Hennick, Mrs. John Jay White, Mrs. Henrietta Jennings, Dr. and Mrs. Tom Williams, and Emil Berliner.

**Dinners and Dances**

Harry A. Wheeler, of Chicago, entertained a large party at dinner in the Green Room of the New Willard yesterday.

Former Governor David R. Francis, of Missouri, also entertained at dinner at the New Willard.

Mr. and Mrs. H. Campbell Graef entertained at a dinner last night at the Shoreham.

The Rochambeau Dancing Club entertained at their weekly dance last night in the ball room in the Rochambeau.

Mr. and Mrs. Carl Joerisson will entertain at dinner on the evening of May 21 complimentary to Governor Willis, of Ohio, and Mrs. Willis, who will be their house guests at that time.

Mrs. Willis will be the guest of honor at a luncheon which Mrs. Joerisson will give on the afternoon of June 1.

Mrs. Wallace Rankin was hostess at a dinner last night at the Shoreham.

John Skelton Williams, Comptroller of the Treasury, entertained at dinner at the New Willard yesterday.

Rene Penardo Fernandez, secretary to Samuel Hale Pearson, minister of finance from Argentina, entertained at dinner last night at the Shoreham.

**Personals**

The British Ambassador will stand godfather for the infant son of the military attaché of the British embassy, Lieut. Col. the Hon. Murrrough O'Brien and the Hon. Mrs. O'Brien, born two months ago, and who will be baptized Thursday afternoon. The ceremony will be performed by Mr. Bonagosa, papal delegate in the chapel of the papal legation in Billmore street. Mrs. Henry Lowe, of New York, will stand godmother for the baby, who will receive the name Edward Cecil. The Hon. Mrs. O'Brien, who is an American woman, was, before her marriage, Miss Marguerite Lewis.

Lieut. and Mrs. Arthur H. Carter and Mrs. E. W. Schils, of Leesburg, Va., are at the Shoreham.

Former Governor Edwin Warfield of Maryland is at the New Willard for the period of the Pan-American Financial Congress.

Mr. and Mrs. George Eugene Sheahan, of South Pasadena, Cal., are making an extended visit in Washington. They attended the commencement exercises at Belmont Seminary Friday night. Mrs. Sheahan, who was Miss Mayme Bauer, of Kentucky, was a pupil there a few years ago.

Mr. and Mrs. Frederick H. Curtin and Mrs. Frank C. Baker, of Boston, are stopping at the Shoreham. Other guests of interest at the same hotel are Mrs. E. Tyler Pratt, of Providence, and Mortimer Schiff, of New York.

Isaac A. Seligman, New York banker, who is attending the Pan-American Conference, is visiting at the home of his brother-in-law, Paul Warburg, of the Federal Reserve Board.

The Misses Melton closed their apartment at the Connecticut today and left Washington for Atlantic City, where they will spend several weeks. Later they will go to East Harbour.

Miss Kathleen Wilder, of Montreal, Quebec, formerly of Washington, has arrived in the city for an extended stay. While here she is stopping at the Powhatan.

Mr. and Mrs. Simon Wolf have returned to the city after a five weeks' trip to the Pacific Coast.

Mr. and Mrs. Thomas N. Randall, of the Walraft apartments, are receiving congratulations on the birth of a daughter, Sunday at Columbia Hospital. Mrs. Randall was formerly Miss Amparo Rivero, daughter of the Cuban Minister to Italy and Madame Antonio Martin Rivero. The little newcomer is to be called Marie Louise.

Mrs. Pitzer, sister of Mrs. Champ Clark, is spending some weeks in Louisville, Ky., as the guest of the Rev. Robert Sherman Boyd and Mrs. Boyd. Mrs. Boyd was formerly Miss Belle Herndon, is Mrs. Pitzer's niece.

Mrs. Earl North, formerly Miss Dorothy Gatewood, will arrive in Washington Sunday, June 6, to visit Dr. and Mrs. James Duncan Gatewood. Lieutenant North, who is on duty at West Point, will join her a week later.

The marriage of Miss Maud Williamson, of this city, and Major Parker W. West, U. S. A., retired, will take place Tuesday, the Rev. George P. Dudley, rector of St. Stephen's Episcopal Church officiating. Major West is deputy governor of the Soldiers' Home.

The Secretary of the Treasury and Mrs. W. G. McAdoo have taken a cottage at North Haven, Me., for the summer.

The Secretary of War and Mrs. Lindley M. Garrison will spend the weekend at Seabright, N. J.

Jorge Pinedo and A. B. Howard, of Buenos Aires, are at the New Willard.

Mrs. Wetherapoon, wife of Maj. Gen. W. W. Wetherapoon, U. S. A., retired, who is visiting Col. and Mrs. Charles Treat, will go to Annapolis tomorrow to attend the June week festivities.

Dr. and Mrs. R. W. Shufeldt will leave Washington at the end of this week to visit Long Island and Boston, going later to their summer home in Wisconsin.

Miss Dorothy Aleshire, Miss Margaret Larrier, and Miss Louise Clark are several of a large group of Washington society girls who will go to Annapolis for June week.

John Hays Hammond is a guest at the New Willard. Other prominent arrivals from New York city at the New Willard include Mr. and Mrs. Paul Fuller, Mr. and Mrs. J. P. Gracie, A. Barton Hepburn, Leopold Frederick,

Many Entertainments Are Planned by the Leaders of Society in Washington. Gossip of Hostesses.

Samuel Sachs, W. L. Gendre, and Frederick H. Eaton.

Capt. and Mrs. Edward W. Eberle will go to Annapolis to spend June week as the guest of Medical Director and Mrs. James G. Field.

Miss Betty Rankin, of Annapolis, Md., is visiting Miss Louise Clark, daughter of Capt. and Mrs. George Clark.

**Will Decide Upon Details For Trade-Boosting Trip**

The board of governors of the Retail Merchants' Association will meet at 2 o'clock Thursday afternoon to determine upon the date and details of the proposed trade-boosting trip through western Maryland, and a few of the border cities and villages of Pennsylvania. The object of the trip, which will be made in automobiles, is to induce the citizens of the sections visited to shop in Washington.

An effort to promote the "buy in and boost for Washington" campaign, Secretary Charles J. Columbus yesterday made a tour of a majority of the motion picture houses, and in nearly every instance obtained the promise of the proprietors to produce during the intermissions between their performances a slide calling upon the public to shop in Washington.

**Name Fenning and Guy As Medical Supervisors**

Frederick A. Fenning and Walter B. Guy were appointed lay members of the Board of Medical Supervisors by the Commissioners today to succeed B. L. Leighton and L. Cabell Williamson, resigned. Mr. Leighton and Mr. Williamson said today they have been members of the board for fifteen years at a personal sacrifice and felt they could no longer give the time required by the duties of the office.

**Millionaire Mine Owner Files Appeal Bonds**

John S. Kinney, millionaire mine owner, of Michigan, against whom a verdict for \$30,000 damages was recently returned in the breach of promise suit of Mrs. Ida M. McNabb, a Milwaukee widow, today filed in the District Supreme Court his appeal bond of \$25,000 to carry the case to the Court of Appeals. George W. Ray was surety.

**Quits Weekly Luncheons.**

The weekly luncheons of the Cornell Club, of Washington, have been discontinued for the summer. They will be resumed in the fall.

**Raleigh Roof Garden Opens May 31st**

Every Evening, 7 o'clock (Except Sundays.)

Cards of admission may be obtained at the office or will be mailed upon request.

Service and Music in Restaurant in case of inclement weather.

MEYER DAVIS' ORCHESTRA.

**The New Willard**  
Washington's Leading Hotel

**Dr. Deimel**  
(LINEN-MESH)  
Underwear

It allows the air to circulate freely around the body, keeping the skin in a condition of health.

Our Own Store at  
739 15th St. N.W.

## Master in Peril To Save Mongrel

Revived an Hour After He is Pulled from East River by Tug

In Effort to Aid Dog.

NEW YORK, May 25.—As Mike, a pet mongrel, was playing with its master, Eugene Murphy, a laborer, on a string-piece near East river, it ventured too near the edge and suddenly disappeared into the water. Murphy gathered pieces of wood, which he threw to the dog, in the hope that it would be able to reach the shore with their aid.

But as he reached for a long stick, Murphy himself fell over. Although he is a good swimmer, the strong tide carried him a block downstream, and several persons on shore shouted for help.

He was thrown between two street cleaning department acaws, which were moored to a pier and were loosely banging into each other. Just then the crowd which had gathered shouted to Capt. Harry Daniels, of the tugboat Thomas M. Mulry, of the department of charities, whose boat was returning to New York from Blackwell's Island.

Daniels used his tug as a wedge and rammed it between the acaws to save the life of the man, who, by this time, had been in the water for twenty-five minutes. Two deckhands, William Ward and Thomas Cherry, drew Murphy on board. The pilothouse of the tug was badly damaged, and Captain Daniels estimated the loss at about \$500.

Murphy was landed and Dr. Ellis took him to Reception Hospital suffering from submersion. Here he worked over him with first aid methods for an hour, and at length restored him to consciousness.

Mike, who caused all the trouble, was not recovered.

**Special Meteor**  
Graf-nola  
records  
of your  
selection.

**\$25.30 Only 50c a Week**  
**House & Herrmann**  
Seventh and Eye Streets.

**After 35 Years in One Location**  
**HARRIS & SHAFER COMPANY**  
Announce Their Removal to  
1308 F STREET

**Raleigh Roof Garden**  
Opens May 31st  
Every Evening, 7 o'clock  
(Except Sundays.)

Cards of admission may be obtained at the office or will be mailed upon request.

Service and Music in Restaurant in case of inclement weather.

MEYER DAVIS' ORCHESTRA.

**The New Willard**  
Washington's Leading Hotel

**You Are Safe**  
Anywhere and at Any Time in a  
GRAY MOTOR  
Our Drivers Are Responsible Men

**Terminal Taxicab Co.,**  
North 1212

**GOLD DUST**  
For every brightening  
and cleaning purpose

Gold Dust is used at least three times a day in millions of homes.

Yet there are many thousands of housewives who think Gold Dust is only for a few uses—Gold Dust should be used for cleaning everything.

Gold Dust truly works for you. It is most economical; it is most satisfactory and it is most sanitary.

It cannot scratch or harm any surface, and it will dissolve and remove all dirt and grease.

This active principle of Gold Dust is so remarkably thorough that you rinse away the dirt and grease, leaving a newness, a cleanliness and a brightness which delights.

5c and larger packages sold everywhere

**THE FAIRBANK COMPANY**  
MAKERS

**Wash**  
Dresses . . . \$8.50  
**Sample Soap**  
Shop

1336 F St. N. W.

**KIMBALL UPRIGHT PIANO**

In splendid condition. Used only a short time.

**\$60**

Pianos Tuned and Repaired. Pianos Rented.

**JEFF**

G St. at Thirteenth

**Cottolene**

Make your food more tempting with Cottolene

For making cakes, pies and pastry—for all shortening and frying—Cottolene is supreme.

Cottolene is an exact combination of the purest, richest, most carefully refined cottonseed oil and the choicest beef tallow obtained from selected, high grade leaf beef suet. Cottolene is itself one of the purest of pure foods. Cottolene makes foods more digestible—more wholesome—makes them taste better.

It is an original product and better than anything else that you can use for shortening or frying.

Use a third less of Cottolene than of any other shortening or frying fat. Always heat Cottolene slowly.

Arrange with your grocer for a regular supply.

Write our General Offices, Chicago, for a free copy of our real cook book—"HOME HELPS."

**THE FAIRBANK COMPANY**  
Cottolene makes good cooking better

## Woodward & Lothrop

New York—WASHINGTON—Paris.

A Special Purchase of  
25,000 Yards of  
Fine Imported  
English Cotton Crepes  
12½c Yard  
Exactly Half Regular Price

This is a fabric remarkable for its washable and wearing qualities, as every woman knows. It is tub, sun, and perspiration proof, and we commend it because of these most desirable features.

This large purchase embraces a most choice and varied assortment of narrow and broad stripes, checks, and plaids in many of the best colorings wanted this summer, some plain, but most of it with flecks of white and colored nubs running through the weave. Also shown in desirable plain colors of pinks, blues, greens, reds, and heliotropes.

A Most Exceptional Value and the More Notable Because of the Early Season

12½c Yard—Exactly Half Regular Price

Second floor, G street.



**3 Days' Sale of Sample Hats \$4.50**  
Actual \$15 and \$20 Values

This is the largest millinery bargain event of the season. This sale includes leghorns, neopolitans, ostrich, and flower trimmed, and smart ready-to-wear sailors; also the new kid and velvet hats.

**NOUVEAU**  
719 Eleventh Street N. W.  
Three Doors Above Palais Royal

**Great Bargains In**  
**Ladies' Pumps \$2.45**  
Positively 25c & 35.50 Values

Ladies' "Saxon" Pumps and Colonials in the smartest styles. Choice of Patent Leather and Gun Metal, some with fawn and gray cloth backs. Leather Louis heel. All sizes and widths.

**STRASBURGER'S**  
**FAMILY SHOE STORE**  
SHOES AND HOSIERY

Jos. Strasburger Co. 310-312 7th St. N. W.

**Out of Door Life**  
—camping, tramping, boating, fishing, golf or tennis—  
—or you can spend a restful "lazy" vacation lounging on wide porches and under shady trees in the

**ADIRONDACKS or 1000 ISLANDS**

Our booklets describing these resorts are complete with information and maps. May we send them to you and answer your travel questions?

Address **TRAVEL BUREAU**  
Grand Central Terminal New York

**NEW YORK CENTRAL LINES**

**You Are Safe**  
Anywhere and at Any Time in a  
GRAY MOTOR  
Our Drivers Are Responsible Men

**Terminal Taxicab Co.,**  
North 1212

**GOLD DUST**  
For every brightening  
and cleaning purpose

Gold Dust is used at least three times a day in millions of homes.

Yet there are many thousands of housewives who think Gold Dust is only for a few uses—Gold Dust should be used for cleaning everything.

Gold Dust truly works for you. It is most economical; it is most satisfactory and it is most sanitary.

It cannot scratch or harm any surface, and it will dissolve and remove all dirt and grease.

This active principle of Gold Dust is so remarkably thorough that you rinse away the dirt and grease, leaving a newness, a cleanliness and a brightness which delights.

5c and larger packages sold everywhere

**THE FAIRBANK COMPANY**  
MAKERS

**Wash**  
Dresses . . . \$8.50  
**Sample Soap**  
Shop

1336 F St. N. W.

**KIMBALL UPRIGHT PIANO**

In splendid condition. Used only a short time.

**\$60**

Pianos Tuned and Repaired. Pianos Rented.

**JEFF**

G St. at Thirteenth

**Cottolene**

Make your food more tempting with Cottolene

For making cakes, pies and pastry—for all shortening and frying—Cottolene is supreme.

Cottolene is an exact combination of the purest, richest, most carefully refined cottonseed oil and the choicest beef tallow obtained from selected, high grade leaf beef suet. Cottolene is itself one of the purest of pure foods. Cottolene makes foods more digestible—more wholesome—makes them taste better.

It is an original product and better than anything else that you can use for shortening or frying.

Use a third less of Cottolene than of any other shortening or frying fat. Always heat Cottolene slowly.

Arrange with your grocer for a regular supply.

Write our General Offices, Chicago, for a free copy of our real cook book—"HOME HELPS."

**THE FAIRBANK COMPANY**  
Cottolene makes good cooking better